REMARKS

Applicants have amended the original Abstract to provide the Abstract as a single paragraph, consistent with pertinent rules of the U.S. Patent and Trademark Office; and have further amended the original Abstract to indicate that "UHT" denotes "ultra high temperature". See, for example, page 2, lines 23-27, of Applicants' specification. It is respectfully submitted that the amendments to the Abstract do not add any new matter to the application.

Applicants have amended their claims, prior to calculation of the filing fee, in order to delete multiple dependency. In light of deletion of multiple dependency, Applicants are adding new claims 7 and 8 to the application. Claims 7 and 8 recite subject matter expressly set forth in claims 3 and 6, respectively, but are respectively dependent on claims 2 and 5.

Entry of all of the present amendments, prior to calculation of the filing fee; and, subsequent thereto, examination of the above-identified application on the merits in due course, are respectfully requested.

Docket No. 624.46217X00 Serial No. NEW May 30, 2006

Applicants request any shortage of fees due in connection with the filing of this paper be charged to the Deposit Account of Antonelli, Terry, Stout & Kraus, LLP, Deposit Account No. 01-2135 (case 624.46217X00), and please credit any excess fees to such Deposit Account.

Respectfully submitted,

ANTONELLI, TERRY, STOUT & KRAUS, LLP

William I. Solomon

Registration No. 28,565

WIS/ksh 1300 N. Seventeenth Street Suite 1800 Arlington, VA 22209

Tel: 703-312-6600 Fax: 703-312-6666

SUBSTITUTE ABSTRACT

The present invention relates to a method for producing a pork bone extract and a method for sterilizing a pork bone extract.

——Specifically, it relates to a method for producing a pork bone extract which comprises ultra high temperature (UHT)UHT sterilization at a temperature of 130°C or below, and a method for sterilizing a pork bone extract which comprises subjecting the pork bone extract to UHT sterilization at a temperature of 130°C or below. According to the present invention, a pork bone extract with a little burnt odor which can be stored for a long period of time can be provided.